



Crab Salad be Jammin'

- 1 lb lump crab
- ½ c finely diced red bell pepper
- ½ c finely diced yellow bell pepper
- ¾ c finely diced Granny Smith apple
- Juice of one lime (spritz on apple)
- ¾ c mayonnaise
- ½ c Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- ½ t dried tarragon, rubbed to powder
- Salt and pepper, to taste



Credit: Chef Rhett Montague

Combine crab, peppers and apple in serving bowl. In another bowl combine mayonnaise, jelly and tarragon, and whisk. Fold this dressing into the crab blend, taking care not to break up the lump crab. Refrigerate one hour to blend flavors.

Place mixture in 1" phyllo cups and serve cold or baked.

Garnish and add flavor with an additional dollop of Jammin' Jelly™.

! Savor ! More recipes: www.HaciendaMaize.com Like us on Facebook.com/Hacienda Maize



Shrimp & Sausage Skewers

- 1 lb raw shrimp, count 30 or fewer/lb
- 1 lb klobase (kielbasa), cooked
- 15 wooden skewers, soaked in water
- Pineapple, peppers, red onions, etc.
- 1 c Hacienda Maize Fire-Roasted Chile Jammin' Jelly™



Bring raw shrimp to room temperature and pat dry.

Lightly cook/grill klobase and cool a bit. While still-warm cut into 1" rounds.

Thread skewers by alternating raw shrimp and klobase. Can add fruit/veggies/chile chunks.

Place skewers on medium-hot oil-treated grill and immediately baste with Jammin' Jelly.

Grill/broil skewers 2 minutes max on first side. Flip skewers. Baste with Jammin' Jelly. Cook 'til shrimp is light pink: 2 minutes or so. Baste again with Jammin' Jelly. Plate and garnish.

Serve with Jammin' Jelly on the side.

! Savor ! More recipes: www.HaciendaMaize.com Like us on Facebook.com/Hacienda Maize



Seared Scallops with Jammin' Jelly

- 1 Tbsp butter
- 1 pound scallops
- Salt and pepper, to taste
- 2 Tbsp butter
- 1 clove garlic, smashed
- 2 Tbsp Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- Garnish: parsley, dill, chives, chile slices, lemon zest curls...



Prepare scallops: remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry. Season scallops with salt and pepper, to taste.

Melt 1 tablespoon butter in a large skillet over medium high heat.

Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in center, about 1-2 minutes per side. Set aside; keep warm.

Sauce: melt 2 tablespoons butter in the skillet. Add garlic and Jammin' Jelly; cook, stirring frequently, until fragrant, about 1 minute. Stir in lemon juice; season with salt and pepper, to taste. Top scallops with sauce, garnish, and serve immediately.

! Savor ! More recipes: www.HaciendaMaize.com Like us on Facebook.com/Hacienda Maize



Salmon: Baked with Jammin' Crust

- 4 (6-oz) salmon fillets
- 1 Tbsp Dijon mustard
- 2 Tbsp butter, melted
- 2 Tbsp Hacienda Maize Chile Jammin' Jelly™
- Salt and pepper to taste
- ¼ c panko crumbs
- ¼ c finely chopped pecans
- Garnish: chopped parsley, sliced lemon



Credit: Chef Jennifer Segal

Preheat the oven to 450°F, oven rack in middle position. Line a baking sheet with aluminum foil for easy cleanup, and spray with nonstick cooking spray.

In a small bowl, whisk together the mustard, melted butter, jelly, 1/2 teaspoon salt & pepper. Set aside. In another small bowl, mix together the panko, pecans, parsley (if using), and salt.

Spoon the jelly-mustard mixture evenly over the salmon fillets. Sprinkle the panko-pecan mixture over the glaze, pressing it lightly so it adheres.

Bake for 7-10 minutes per inch of thickness. If browning too quickly, cover with foil.

! Savor ! More recipes: www.HaciendaMaize.com Like us on Facebook.com/Hacienda Maize